

Giuseppe Caviola

Owner, Head Winemaker - Ca' Viola
Enological Consultant

Giuseppe Caviola's winemaking career began in the late 1980s with collaboration experiences at some small wine producers in the area of La Morra.

After a few years of experience at the "CXE" Gallo d'Alba Center For Wine, his ambition was to start his own consultancy for wineries, especially focusing on the processes of winemaking and analysis.

In 1997, he founded his wine consulting studio-laboratory in Mont Albert, and his first major collaboration outside of the Langa area was with Villa Sparina with the Moccgatta family.



Over the years, Caviola's business underwent an exponential increase with a subsequent expansion to other Italian regions, giving him the opportunity to apply his experience and to experiment with ideas with some of the most important names in Italy.

In the early 2000s, Caviola moved his laboratory and the Ca' Viola winery to a beautiful property, dating back to the 1800s, in Dogliani. Soon after, his years of work were recognized by both Gambero Rosso and Slow Food, who awarded him the title of Winemaker of the Year in 2002.

To his great satisfaction, producers who have retained Caviola's services have also received prestigious awards and accolades from major national and international guides.

In conjunction with his consulting business, Caviola has continued to develop his Ca' Viola estate over the years. To date, the Ca' Viola produces approximately 60,000 bottles. Caviola personally follows all of the wines produced as his estate. A reflection of his passion for the native varieties of Piemonte, Ca' Viola only cultivates native grapes from the Langhe, such as Dolcetto, Barbera and Nebbiolo. In 2006, Ca' Viola added a Sottocastello Barolo, a cru from Novello, to the line.

Central to Caviola's work is a belief that we should always exalt the characteristics of each grape variety, especially the indigenous, both in the vineyard and in the winery. In this regard, he seeks to exclude invasive interventions, which are almost always harmful, in the pursuit of excellent wines. Therefore, a respect for the rhythm and history of each microclimate is always present in his work.

Below are some of the producers Caviola consults for:

PIEMONTE

Abbona Marziano, Ca' del Baio, Paolo Conterno, Damilano, Nada Fiorenzo, Pecchenino, Pira Luigi, Poderi Luigi Einaudi, Albino Rocca, Elvio Cagno, Borgogno, Tenuta Olim Bauda, Vietti, Villa Sparina

TOSCANA

Petra, Tenuta Sette Ponti, Terenzi, Orma, Villa Cafaggio, Camigliano, Castiglion del Bosco

MARCHE

Tenuta Bellafonte, Umani Ronchi

LIGURIA

Poggio dei Gorleri

SARDEGNA

Sella e Mosca, Surrau

TRENTINO

La Vis

VALLE D'AOSTA

Maison Anselmet

VENETO

Ca' Rugate